



GRAND MAR 2019

Wine designation : **Mas de Valérieole – Grand Mar Rosé-**
IGP Pays des Bouches-du-Rhône

Colour : rosé

Alcoholic content : 13%vol

Varieties: pure Caladoc

Organic farming

Soil : Limestone, clay, sand and silt deposited by the Rhône

Vinification : skin contact maceration before the rosé is bled, low temperature fermentation

Bottle : bordelaise « Elégance », 75cl.

Cork : 47 x 24 DIAM

Box : 6 standing bottles

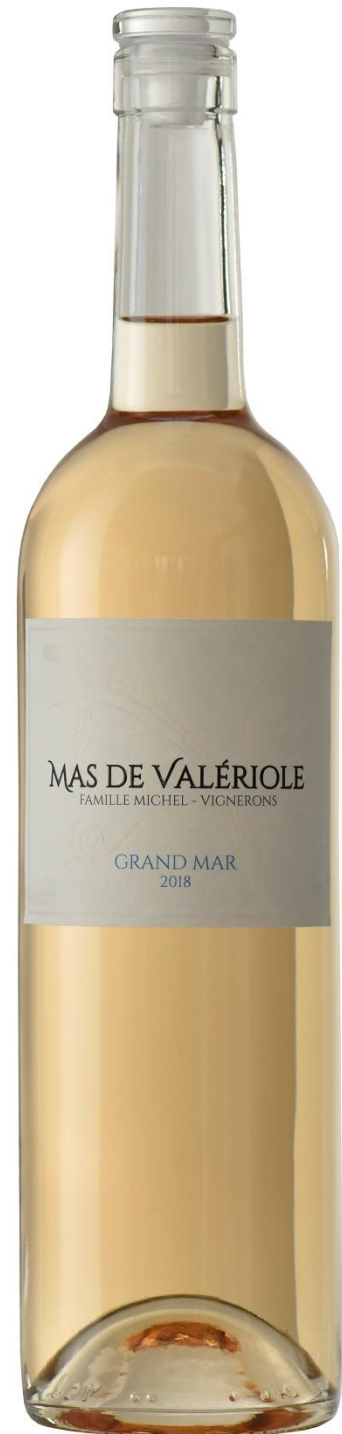
Bottled at the property

Tasting: Colour of a stark pink. His nose is fine and delicate, with notes of grapefruit and lime zests. The mouth is elegant, with white cherries aromas that lead to long and complex finish.

Serving temperature : 12°C

Gastronomic match : Penne all' arrabiata, exotic meals with saffron rice. May accompany the whole meal, from starters to desserts.

Just a reminder : It's hot, even in the shade : a fresh bottle of Grand Mar, a few tomato crostinis with raw ham, and there you have it : everything is perfect !



Service commercial : Simon Chiuppi
Portable : 06.78.29.32.14
Tél : 04 90 97 10 41
Fax : 04 90 97 01 78

Patrick MICHEL, vigneron
Gageron – RD 36b
13200 ARLES - CAMARGUE

E.mail : simon@masdevaleriole.com
www.masdevaleriole.com